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## Document Number 170

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TITLE: Prepn. of vinegar from citrus fruits - by treating fruit juice with pectinase for clarification, adjusting pH, heat sterilising, inoculating acetic acid bacteria, etc.

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## PRIORITY-DATA:

1990JP-0324931

November 26, 1990

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 04190780 A	July 9, 1992	N/A	005	C12J001/04

## APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-NO
JP04190780A	November 26, 1990	1990JP-0324931	N/A

INT-CL (IPC): C12J 1/04

ABSTRACTED-PUB-NO: JP04190780A

## BASIC-ABSTRACT:

The method involves (a) treating citrus fruit juice with an enzyme partic. pectinase to clarify the fruit juice, (b) regulating its acidity to pH 4 to 6), (c) heat-sterilising, (d) cooling, (e) adding alcohol, (f) inoculating acetic acid bacteria, (g) fermenting to form acetic acid, (h) maturing, (i) filtering to remove microbes and (j) adding the juice obtd. from unripe citrus fruit for flavouring.

ADVANTAGE - Citrus vinegar with excellent clarity, taste and flavour, can be prepared from citrus fruits such as orange, navel orange, lemon, ponkan orange, hassaku orange, etc. Thus obtd. citrus vinegar contains sugars, essence and vitamin C

CHOSEN-DRAWING: Dwg.0/1

## TITLE-TERMS:

PREPARATION VINEGAR CITRUS FRUIT TREAT FRUIT JUICE PECTINASE CLARIFY ADJUST PH HEAT STERILE INOCULATE ACETIC ACID BACTERIA

DERWENT-CLASS: D16

CPI-CODES: D05-A02C; D05-G;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0247P